



DATA SHEET 23.12



View of transport mode with protective hood to be used as a workbench



View of accessory cupboard side



Front view with 4 hobs and removable plate / grill



Front view with two pasta cookers provided with baskets

Mobile Kitchen Unit on 1 Pallet-type Module

MOD. CUCPAL-MM1/2-GS-20A (gas-powered or electric on request)

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| <ol style="list-style-type: none"> a) Load-bearing pallet-type platform, extremely sturdy and entirely made in aluminium section bars obtained from press-formed L. 6082 sheets, welded at the joints with reinforced pockets for lifting equipment. b) Can be moved with any fork-lift system, from all sides. c) Protective hood made of aluminium, with internal reinforcement frame, also suitable for positioning adjacent work tops, locked with elastic safety hooks, during transport, to which anti-tamper safety locks are applied d) Can be used both in the open air with a simple roof or tent cover, or inside with standard ventilation. e) Nominal size (in mm.): length 900 x width 1400. f) Overall size (in mm.): length 900 x width 1400 x height 980. g) Approx weight 180 Kg. (including proposed fitting).- | <ol style="list-style-type: none"> 1. Side cupboard for storing various supplied or added accessories. 2. Gas Ramp or EEC Plug inserted in specific protected room. 3. Module equipment includes:
4 hobs with grill or two hotplates + fry-top; 2 pasta cooker modules with baskets; all on cupboard bases. 4. Power system (gas or electric) inserted in pipes with protected distribution. 5. For gas operation: detachable pipes provided for connection to remote gas bottle. 6. For electrical operation: equipped with 10 m cable with connecting plugs/sockets. 7. Grounding system with associated peg fastening (for electrical operation). 8. Set-up time for "ready state": approx. 15 minutes with trained staff. 9. Productivity: preparation and distribution of approx. 20-50 portions for a complete menu (depending on setup and equipment). |
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Prices: Ex-Works Gruaro – Italy

1. Mod. CucPal-MM1/2-GS-20A (including all equipment listed-gas powered): **€uro/each** _____ + V.A.T.-
2. Mod. CucPal-MM1/2-GS-20A (including all equipment listed-electric): **€uro/each** _____ + V.A.T.-
3. POSSIBILITY OF CONVECTION OVEN UNDER THE HOBS SIDE: **€uro/each** _____ + V.A.T.-

